

Historic, archived document

Do not assume content reflects current
scientific knowledge, policies, or practices

1.8
Ex 892E

LIBRARY
SEP 24 1938
U. S. Department of Agriculture

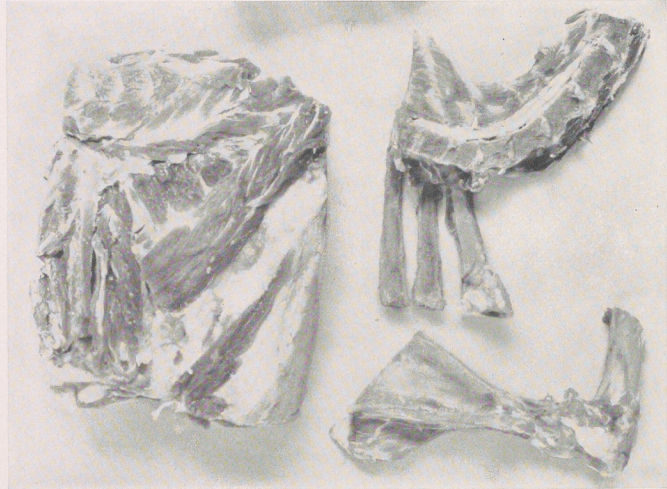


LESS-KNOWN LAMB CUTS



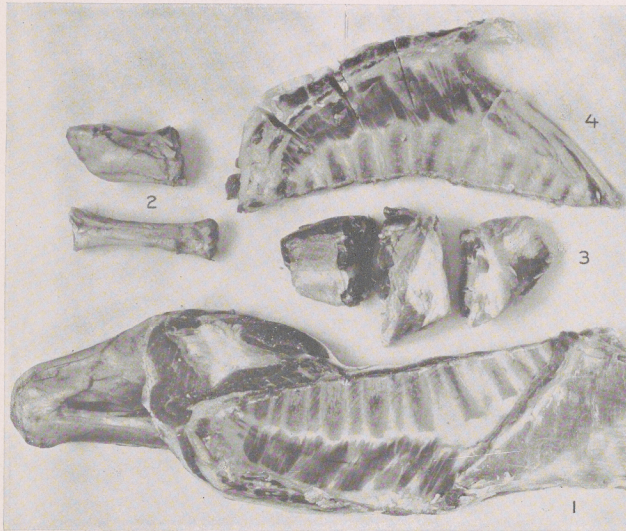
25017-C

Chuck or shoulder of lamb. The shoulder of lamb is roasted.



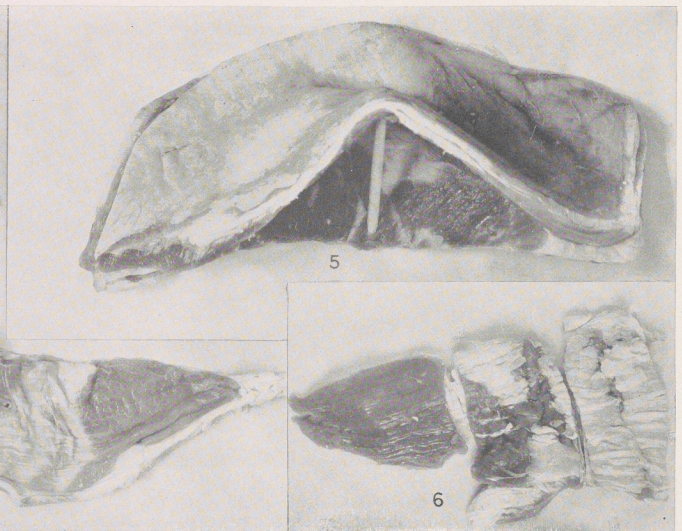
25017-C

A shoulder which has been boned and the bones which were removed. The shoulder is roasted with or without stuffing, and the bones used in making broth.



25015-C

1. Breast, foreleg, and flank of lamb in one piece. 2. Bones of foreleg. 3. Stewing meat from foreleg. 4. Breast. These pieces are used for stewing.



25016-C

5. Breast prepared for stuffing with bread crumbs, and force meat for roasting. 6 Flank.

Prepared by Division of Cooperative Extension, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.